



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

V & J FOODS, INC
BURGER KING
8404 W BROWN DEER RD
MILWAUKEE, WI

2/13/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-401.11	There were 2 employee personal beverages at the drive thru area. Employees may only eat in designated areas not in the food preparation area.	2/27/2013
3-101.11	There is mold in the ice machine. Clean it out. All food must be safe, unadulterated and honestly presented.	2/27/2013
3-501.16	Chicken nuggets were 127F. Potentially hazardous food must be held hot at 135 degrees or above.	2/27/2013
	It was discovered that the timer is broken and the employees are supposed to write the time made/expire on the board in black pencil. This is not occurring. Make sure you follow your back up procedure until the timer is repaired. See equipment order.	



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4-501.11	Repair the following pieces of equipment:	2/27/2013
	<ol style="list-style-type: none">1. Repair the monitor and timer that were damaged from a water leak ASAP. These are critical pieces of equipment.2. Replace the broken/missing door handle on the walk in cooler.3. Repair the legs on the impinger by the broiler.	
4-701.10	The clean side of the drainboard at the warewashing area is soiled. Sanitize and keep clean as required. Utensils and food-contact surfaces of equipment must be sanitized.	2/27/2013
6-501.114	There are multiple ceiling leaks. One in back by the rear exit. Do not store any food or single service items under this area until it is repaired. The second leak is over the burger assembly area. If at any time this area is leaking you have to close your doors. You cannot have a water leak over a food prep area. Inspector will return next time it rains or the snow melts. Repair immediately.	2/27/2013
	Replace any missing ceiling tiles.	

Notes:

This routine inspection was generated due to a foodborne illness complaint from October 2012. Not verified. Please send requested documents to the inspector at fax # 414-286-5479

On 2/13/2013, I served these orders upon V & J FOODS, INC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature